

Appl. No. : 09/807,731
Filed : April 16, 2001

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A vegetable juice comprising an unheated ~~green vegetable cabbage~~ puree which does not have catalase activity, comprising at least one acid and having a pH of about 3 to about 3.7.
2. (Previously presented) The vegetable juice according to claim 1, wherein the puree is obtainable by a process comprising a grinding step and an acid addition step.
3. (Previously presented) The vegetable juice according to claim 2, the puree being obtainable by the process wherein the acid addition is performed before or during the grinding step.
4. (Previously presented) The vegetable juice according to claim 2, the puree being obtainable by the process wherein the acid addition is performed immediately after the grinding step.
5. (Previously presented) The vegetable juice according to claim 1, the puree being obtainable by freezing the puree prepared by a process comprising a grinding step and an acid addition step.
6. (Previously presented) The vegetable juice according to claim 5, the puree being obtainable by the process wherein the acid addition is performed before or during the grinding step.
7. (Previously presented) The vegetable juice according to claim 5, the puree being obtainable by a process wherein the acid addition is performed immediately after the grinding step.
8. (Canceled)
9. (Canceled)
10. (Currently amended) A process for preparing a vegetable juice comprising an unheated ~~green vegetable cabbage~~ puree, the method comprising
 - grinding the ~~vegetable cabbage~~;
 - adding an acid to the ~~vegetable cabbage~~, thereby producing the puree;
 - adding the puree to a liquid, thereby producing the vegetable juice.

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11. (Original) The process according to claim 10 wherein the acid addition is performed before or during the grinding step.

12. (Original) The process according to claim 10 wherein the acid addition is performed immediately after the grinding step.

13. (Original) The process according to claim 10 which further comprises freezing the ground puree.

14. (Canceled)

15. (Canceled)

16. (Previously presented) The vegetable juice according to claim 1, wherein the puree has a grain size such that 25 wt.% or more of the puree is retained on 12 to 30 mesh sieves (JIS standard).

17. (Previously presented) The process according to claim 10 wherein the vegetables are ground using a cutter mill which has 100 or less blades on the head.

18. (Previously presented) The vegetable juice according to Claim 1, wherein the acid is an organic acid.

19. (Previously presented) The vegetable juice according to Claim 18, wherein the organic acid is an acid selected from the group consisting of citric acid, acetic acid, succinic acid, malic acid, and ascorbic acid.

20. (Previously presented) The vegetable juice according to Claim 1, further comprising at least one salt.

21. (Previously presented) The vegetable juice according to Claim 20, wherein the salt is a compound selected from the group consisting of sodium chloride, calcium gluconate, sodium gluconate, and potassium gluconate.

22. (Previously presented) The vegetable juice according to Claim 2, further comprising a salt water washing step.

23. (New) The process according to claim 10 wherein the cabbage puree has a pH of about 3 to about 3.7.